

HashBrowns30

Number of Servings: 30 (159.51 g per serving)

Amount	Measure	Ingredient
10.00	lb	Hash Browns, country style, fzn
6 1/2	Tbs	Peppers, bell, green, sweet, freeze dried
14.00	Tbs	Onion, white, fresh, chpd
6 1/2	Tbs	Margarine, soft, safflower oil
60.00	ea	Cooking Spray, butter flvr, 1/3 sec spray

Nutrients per serving

Nutrition Facts			
Serving Size (160g)			
Servings Per Container			
Amount Per Serving			
Calories 100		Calories from Fat 25	
		% Daily Value*	
Total Fat 3g			5%
Saturated Fat 0g			0%
Trans Fat 0g			
Cholesterol 0mg			0%
Sodium 40mg			2%
Total Carbohydrate 17g			6%
Dietary Fiber 4g			16%
Sugars 6g			
Protein 2g			
Vitamin A 2%		Vitamin C 20%	
Calcium 4%		Iron 4%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300 mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9 • Carbohydrate 4 • Protein 4			

Instructions

Serving size: 1/2 cup-2/3 C(#8 scoop)-1CS

Saute peppers & onion in pan

Place hash browns, onions and peppers on well sprayed baking pan. Drizzle with melted margarine. Spray top with cooking spray.

Bake at 425 F 20-30 minutes (or more, amount of time depends on yield being prepared and thickness on baking pan).

To retain crispness, serve immediately.

HACCP

Cooking :

- Cook to an internal temperature of 135 F for 15 seconds.

Holding :

- Hold for hot service at an internal temperature of 135 F or higher.

Cooling :

- Cool to an internal temperature of 70 F within 2 hours and cooled to 41 F within 4-6 hours.